



Traditional Menu Buffet or Plated



221 W. Polk St
Suite 104a
Richardson, Tx 75081



(972) 803-3232



events@spcater.com



www.spcater.com

Passed Hors D'oeuvres – Choose 3

- Heirloom Tomato & Goat Cheese Puff Tarts
- Red Pepper Hummus on Toasted Pita Triangle w/ Cucumber-Tomato Relish
- Tomato Mozzarella Caprese Skewers
- Truffle-Cheddar Gougeres
- Bruschetta Crostini w/ Herb Boursin Spread
- Candied Bacon Skewers
- Red Chile Pork Arepas w/ Avocado-Lime Creme
- Italian Sausage Stuffed Mushrooms
- Creole Andouille Sausage Stuffed Mushrooms
- Red Chile Chicken Arepas w/ Avocado-Lime Creme
- Italian Beef Meatballs w/ Tomato Sauce & Mozzarella Cheese
- Sesame Turkey Meatballs
- Spicy Chicken Satay w/ Peanut Dipping Sauce
- Shrimp Eggroll w/ Sweet & Sour Sauce

Premium Hors d'oeuvres

- Green Chile Beef Tamale Bites w/ Avocado-Lime Crème + \$0.15
- Seared Tenderloin Skewers w/ Cilantro Pecan Pesto + \$0.25
- Bacon Wrapped Shrimp Skewers + \$0.15
- Shrimp Ceviche Bite w/ Mango, Cucumber, & Jalapeno + \$0.15
- Tomato Soup Shooter w/ Grilled Cheese + \$0.20
- Red Chile Chicken Tamale Bites w/ Avocado-Lime Crème + \$0.15
- Chicken & Waffle Skewers w/ Chili-Maple Syrup + \$0.20
- Mini Maryland Style Crab Cakes w/ Whole Grain Mustard Aioli + \$0.30
- Mini Creole Crab Cake w/ Spicy Remoulade + \$0.30
- Thai Lobster Bisque Shooter w/ Lime-Coconut Creme + \$0.55



Salad – Choose 1

-Texas Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Roasted Sweet Corn, Cucumber, Red Onion, Red Bell Pepper, Cotija Cheese, Crispy Bacon, & Ranch Dressing

or

-Italian Chop Salad w/ Crisp Romaine Lettuce, Cherry Tomato, Cucumber, Red Onion, Red Bell Pepper, Kalamata Olive, Prosciutto, Feta Cheese, & Italian Vinaigrette

or

-Roasted Baby Carrot Salad w/ Spring Mix, Baby Carrot, Feta Cheese, Fennel, Candied Walnuts, & Maple Vinaigrette

or

-Traditional Caesar Salad w/ Chopped Romaine, Herb Croutons, Parmesan Cheese, & Caesar Dressing

Proteins – Choose up to 2

-Italian Grilled Chicken

-Chile Lime Grilled Chicken

-Lemon Rosemary Grilled Chicken

-Chicken Piccata

-Rosemary-Sage Pork Loin

-Herb Roasted Pork Loin

-Ancho Maple Glazed Pork Loin

-Miso Glazed Salmon

-Orange Glazed Salmon

-Lemon-Fennel Salmon

-Lemon-Fennel Mahi Mahi

-Chile-Lime Mahi Mahi

-Italian Grilled Flank Steak

-Chile Lime Grilled Flank Steak

-Red Wine Braised Short Rib

Sides – Choose 2

-Garlic Mashed Potatoes

-Herb Roasted Baby Potatoes

-Herbed Rice Pilaf

-Roast Sweet Corn Elote

-Roast Sweet Corn Succotash

-Grilled Asparagus

-Roasted Garlic Sauteed Green Beans

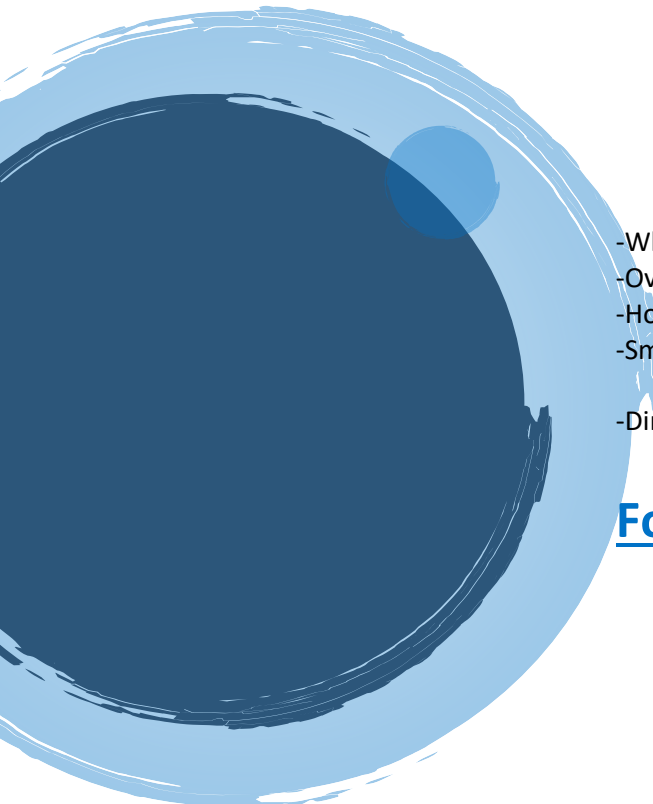
-Sesame Green Beans

-Maple Chile Roasted Butternut Squash

-Grilled Mixed Italian Vegetables w/ Sherry Glaze

-Roasted Root Vegetables w/ Cilantro Pecan Pesto

-Mac & Cheese

- 
- Whipped Sweet Potatoes
 - Oven Roasted Sweet Potatoes
 - Hoisin Roasted Brussel Sprouts
 - Smoked Paprika Roasted Cauliflower

 - Dinner Rolls & Butter + \$1.50 per person

Food Cost - \$34.64 per person

Full Catering Services Provided

Plate, Silverware, & Glassware Rentals Available
Stationary Water & Tea Station - \$3.00 per person
Service Staff - \$30 per hour/per staff member
TABC Bartender - \$40 per hour / per staff member
Cake Cutting - \$75

*18% Service Charge will be calculated from menu subtotal

*Transportation Fee may be incurred based on distance

